



CULINARY ARTS
SCHOOL

Bakery advanced training

RESPECT - EXCELLENCE - SHARING



intro



Gaston Lenôtre, *the father of modern-day pastry making*, was a creative, bold and visionary pastry chef.

Born wearing a chef hat, he was on a constant quest for **Excellence**, from selecting the finest ingredients to employing meticulous methods and techniques all in the service of flavor and enjoyment.

In 1971, Gaston Lenôtre founded the first culinary school in France to **share** this artisanal excellence and his expertise with his colleagues.

As word of the school spread like wildfire, the École Lenôtre quickly opened its doors to professionals from around the world looking to enrich their projects with the tricks and recipes of Maison Lenôtre.

Passing down this knowledge is the founding value of Maison Lenôtre and Gaston Lenôtre's legacy. We are mindful of the value of our heritage and artisanal expertise and have always sought to uphold, promote and share it with the utmost respect.

Our teams are dedicated to carrying out this mission every day for you... We vow to demonstrate this profound **Respect** every day.

Join us at the École Lenôtre !



GASTON
LENÔTRE

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The École Lenôtre is a vocational school which offers **certification training** courses in **cooking and pastry making** open to anyone, a **bakery advanced training**, advanced **training courses** for professionals looking to optimize their business and **bespoke training and consultation** to enhance and ensure the long-term success of your projects, but also **team-buildings**.



A unique learning approach



We are committed to providing you with the basic methods and essential techniques needed to become recognized professionals. To achieve this, you will experience how everything works at Maison Lenôtre firsthand during your training to learn about our procedures and trade secrets.

You will be an integral part of a demanding professional environment and experience the inner workings of Maison Lenôtre. All our training courses are entirely designed around practice and repetition.

*"Here we learn everything with our hands, eyes and head, from the use of raw materials to strict hygiene rules." The École Lenôtre is much more than just recipes: It is an ethos of taking pride in your work, a calling to pass on knowledge and a sense of honor for being a hard worker."***Gaston Lenôtre**

our strengths

- A school with a personal touch
- Maximum of 12 participants per course
- Rooms equipped with all the necessary equipment
- Carefully selected raw materials
- Experienced, training experts
- Being a part of a renowned company, students can immediately put their training into practice

locations

- Rungis (94): 13 technical facilities

credentials

- RNCP : Professional certification for our Cooking Chef and Pastry diplomas
- 5 advanced courses registered to the *Répertoire Spécifique*
- Datadock subscription
- Member of the Colbert Committee and Relais Dessert Member*
- Member of Grandes Tables du Monde Member**
- Member of Relais & Châteaux Member***
- Entreprise du Patrimoine Vivant label****

values

- **Respect** for ingredients, expertise, time and people
- Ensuring **Excellence** in the flavor and aesthetics of products as well as in experiences
- **Sharing** enjoyment, heritage and expertise

* Association of the world's top pastry chefs
** Association of the world's top restaurants
*** Association of the world's top luxury hotels and restaurants
**** Living heritage company

BAKERY ADVANCED TRAINING

The advanced training courses in Bakery at the École Lenôtre are designed for adults looking to train or to switch careers:

- Hobbyists and enthusiasts looking to switch careers
- Young professionals
- Professionals who left the trade for a while

Given the intensity of this program, each candidate needs to be genuinely motivated by careers in bakery or gastronomy in general.

The objective

The goal is to quickly reach a high level of qualification to let you mastering the basics of bakery making (level CAP) in order to find a fast and efficient employability.



The pre-requisites

ELIGIBILITY FOR THIS COURSE:

- To be aged 18 years or older
- To have a minimum level in English or French (level B1)
- To have basic knowledge of basic reasoning (calculations and logic)
- To want to join the bakery professional world

Our strengths

- 13 weeks of intensive courses (520hrs, 40hrs a week)
- A training focused on repeating specific techniques, essential for mastering the Bakery art.
- Class size limited to 12 participants
- Two weeks internship in the Lenôtre workshops
- A real bakery in our workshops in Plaisir, to observe the daily production

A two-part training course

« L'Essentiel »

Work on basic recipes and techniques in bakery
6 weeks



« La Maîtrise »

Work on recipes and elaborated bakery techniques
7 weeks












Work placement


2 weeks work placement to discover the professional universe and apply practical skills acquired during the training




A TWO-PART TRAINING COURSE

<i>L'Essentiel</i>	<i>La Maîtrise</i>	<i>Work placement</i>
		
		
240 hours (6 weeks) : 5 weeks of lessons + 1 week of revisions and exams	280 hours (7 weeks) : 6 weeks of lessons + 1 week of revisions and exams	80 hours 2 weeks internship
		
- Multiple choice questions - Continuous assessments - Practical exam	- Multiple choice questions - Continuous assessments - Practical exam	Feedback from the internship supervisor + Internship report to write

We offer a flexible schedule that allows a 4 months course,
or independent programs.
Optional courses are also available.


Pace of training


Evaluations

L'ESSENTIEL

MAKE THE BASIC BAKERY RECIPES

The aim of this module is to allow students to learn the basics of bakery making and to master the fundamental skill.

Practical lessons

6 weeks

- Technology and study of the different kinds of flours
- Learning the basic temperatures
- Discovering the various tools used in the art of bakery.
- Making breads according to several fermentation techniques : poolish, organic yeast, levure biologique, wild yeast dough, liquid sourdough (realization of mother sourdough and refreshed)
- Training in kneading : slow, fast (enhanced, intensified)
- Initiation to autolyse and pontage
- Training in various types of shapings and dressings according to the bread: baguettes, short bread sticks, batards, round loaves, crowns, small individual breads
- Discovering the fermentation modes : slow, controlled, live.
- Learning about scarification
- Initiation to different types of cooking according to the size of the bread
- Breads you will bake : farmhouse bread, French baguette, standard baguette, yeast bread, rye pie, sandwich bread, special breads (rye, wholewheat), crowns...



The aim of this module is to enable students to further develop their knowledge of bakery and to master the necessary techniques to produce the absolutes and classics of the Maison Lenôtre.

Practical lessons

7 weeks

- In-depth study and practical work regarding the l'Essentiel certificate
- Training in additional elaborated recipes
 - Learning about further shapings and dressings such as fougasses, moulded breads...
 - Mastering new breads such as méteil bread, bran bread, cereal bread, olive bread, dried fruits bread, fougasse, zebra bread, decorated bread...
- Viennese pastries prepared : Epiphany cake, croissant, pain au chocolat, pain aux raisins, brioche

L'Essentiel certificate must have been validated before starting this second certificate.



The Snacking



Snacking goods
pizza, salad, bagel, sandwich,
fougasse, tartine, petits fours, ...



24 hours
(3 days)
of training

Special products



Develop and offer a range of
specific food for intolerances
and allergies.
breads, viennese pastries,
cakes et traveling cakes



40 hours
(5 days)
of training

Viennese
pastry
(expert)



Production of the bases,
ingredients weighing, temperature
control
Learning classic and reversed
turning technique
Mastering the fabrication of
viennese pastries, brioches,
kouglofs, ...
Gathered pastries
Managed cooking



16 hours
(2 days)
of training

The Desserts



The baker's desserts
pastry flan, apple grilled cake,
sugar pie, apple pie, cake,
traveling cakes...



40 hours
(5 days)
of training



* Dates and prices available on our Professional courses Calendar

WORK PLACEMENT

DISCOVER THE PROFESSIONAL ENVIRONMENT AND APPLY SKILLS
ACQUIRED DURING THE TRAINING

The internship's aim is to discover the professional world of gastronomy.
It is a mandatory experience to complete the diploma.

The internship lasts 2 weeks and aims to:

- Strengthen a previous experience learned beforehand
- Implement the practical application of the knowledge acquired

By totally immersing yourself in the world of bakery within Lenôtre production laboratory in Plaisir, students will be given the opportunity to carry-out missions within the field of your future endeavors. Each day, you will be involved in the daily tasks of a given company, working side-by-side with professionals whose fundamental values are defined by sharing and transmitting their knowledge.

At your request, the internship may be extended to a total of 6 weeks.

At the end of the 2-week internship, you must submit a written internship report to the Lenôtre School which will be reviewed and taken into account before giving out your final grade.

The "Bakery" certification will only be awarded once you have passed each certificate and successfully completed your internship.



THE THEORY

APPLIED AND TESTED IN EACH MODULE

Raw materials and bakery theory

- Hygiene and safety practices (both food and work environment) in compliance with environmental standards.
- Packaging, labelling, storage and preservation of basic, finished and part-finished products.
Tools used in bakery (utensils, large and small equipment).
- Vocabulary used in bakery making.
- Organization, storage and cleaning of work surfaces, and the bakery oven.
- Daily stock control and storage of incoming dry goods and fresh ingredients (observation of the cold chain), cold rooms, freezers and kneading room.
- Awareness of the importance of a technical information sheet to rationalize the production and optimize the quality of the recipes.
- Writing and creating a technical recipe sheet.
- Selection of the quality of ingredients and raw materials for the recipes being created.



PRACTICAL INFORMATION S

Equipment and materials

At the beginning of the training program, the school will give every student

- A set of utensils (knives, whisk, rolling pin,...) that will be useful during your training, but also during your whole career.

Every student will also receive a mandatory professional uniform, that will include:

- 2 white professional jackets with the Ecole Lenôtre signature
- 2 professional trousers
- 1 pair of safety shoes



Usual timetable (40 hours per week)

- Monday to Thursday: 8:00 a.m. to 5:30 p.m.
- Friday: 8:00 a.m. to 3:00 p.m.

Every day, a welcome coffee is served half an hour before the beginning of the training session.

The lunch is served from 12:00 to 12:45 pm.

Welcome coffee and lunch are served during the days of training.

This timetable may vary sometime according to the civil calendar or for some specific themes. We recommend to have a look on the hour timetable available on the beginning of the training.



Accommodation

The Ecole Lenôtre will send you a list of useful addresses to help you to find a room, a studio or a flat to rent.

REGISTRATION AND FEES DETAILS

Fees for the diploma

Fees for the 2 Certificates (13 weeks of lessons and 2 to 6 weeks) work placement:
15 600€ H.T. (18 720 TTC)

Fees for the different certificates ⁽¹⁾

Certificate « L'Essentiel » : **7 200 € H.T. (8 640€ TTC)**

Certificate « La Maîtrise » : **8 400€ H.T. (10 080€ TTC)**



Our certifications



Validation of Acquired Experience (VAE)

To access our training via the VAE, a VAE file must be completed to demonstrate your bakery experience.

The certificat « L'Essentiel » is accessible via VAE. Following the assessment of the registration folder, the VAE candidate will be offered a training program corresponding best to his level and expectations.

FEES FOR THE DIPLOMA via VAE : **2 600 € HT⁽²⁾ (3 120 € TTC)**

FEES FOR THE CERTIFICATE « L'ESSENTIEL » via VAE: **1 400 € HT⁽²⁾ (1 680 € TTC)++**

(1) In case of non-validation of the exams, the student will have to follow a week of catching up (500 € HT).
(2) including 200 euros of administrative fees

REGISTRATION TERMS

Given the limited number of seats in each session (12 maximum), we advise you to register at least 3 months before the starting date of your course.

Registration folder

- The application for registration must include of all the following documents :
- Completed registration application form
 - Copy of an official government identity card
 - Curriculum Vitae
 - Cover letter

After receiving these documents, we will organize an in-person, video or online interview to assess your motivation and assess the necessary prerequisites to start the training.

Next starting dates

MARCH 2021

MARCH	APRIL	MAY	JUNE	JULY
1 MO	1 TH	1 SA	1 TU	1 TH
2 TU	2 FR	2 SU	2 WE	2 FR
3 WE	3 SA	3 MO	3 TH	3 SA
4 TH	4 SU	4 TU	4 FR	4 SU
5 FR	5 MO	5 WE	5 SA	5 MO
6 SA	6 TU	6 TH	6 SU	6 TU
7 SU	7 WE	7 FR	7 MO	7 WE
8 MO	8 TH	8 SA	8 TU	8 TH
9 TU	9 FR	9 SU	9 WE	9 FR
10 WE	10 SA	10 MO	10 TH	10 SA
11 TH	11 SU	11 TU	11 FR	11 SU
12 FR	12 MO	12 WE	12 SA	12 MO
13 SA	13 TU	13 TH	13 SU	13 TU
14 SU	14 WE	14 FR	14 MO	14 WE
15 MO	15 TH	15 SA	15 TU	15 TH
16 TU	16 FR	16 SU	16 WE	16 FR
17 WE	17 SA	17 MO	17 TH	17 SA
18 TH	18 SU	18 TU	18 FR	18 SU
19 FR	19 MO	19 WE	19 SA	19 MO
20 SA	20 TU	20 TH	20 SU	20 TU
21 SU	21 WE	21 FR	21 MO	21 WE
22 MO	22 TH	22 SA	22 TU	22 TH
23 TU	23 FR	23 SU	23 WE	23 FR
24 WE	24 SA	24 MO	24 TH	24 SA
25 TH	25 SU	25 TU	25 FR	25 SU
26 FR	26 MO	26 WE	26 SA	26 MO
27 SA	27 TU	27 TH	27 SU	27 TU
28 SU	28 WE	28 FR	28 MO	28 WE
29 MO	29 TH	29 SA	29 TU	29 TH
30 TU	30 FR	30 SU	30 WE	30 FR
31 WE		31 MO		31 SA

SEPTEMBER 2021

SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER	JANUARY
1 WE	1 FR	1 MO	1 WE	1 SA
2 TH	2 SA	2 TU	2 TH	2 SU
3 FR	3 SU	3 WE	3 FR	3 MO
4 SA	4 MO	4 TH	4 SA	4 TU
5 SU	5 TU	5 FR	5 SU	5 WE
6 MO	6 WE	6 SA	6 MO	6 TH
7 TU	7 TH	7 SU	7 TU	7 FR
8 WE	8 FR	8 MO	8 WE	8 SA
9 TH	9 SA	9 TU	9 TH	9 SU
10 FR	10 SU	10 WE	10 FR	10 MO
11 SA	11 MO	11 TH	11 SA	11 TU
12 SU	12 TU	12 FR	12 SU	12 WE
13 MO	13 WE	13 SA	13 MO	13 TH
14 TU	14 TH	14 SU	14 TU	14 FR
15 WE	15 FR	15 MO	15 WE	15 SA
16 TH	16 SA	16 TU	16 TH	16 SU
17 FR	17 SU	17 WE	17 FR	17 MO
18 SA	18 MO	18 TH	18 SA	18 TU
19 SU	19 TU	19 FR	19 SU	19 WE
20 MO	20 WE	20 SA	20 MO	20 TH
21 TU	21 TH	21 SU	21 TU	21 FR
22 WE	22 FR	22 MO	22 WE	22 SA
23 TH	23 SA	23 TU	23 TH	23 SU
24 FR	24 SU	24 WE	24 FR	24 MO
25 SA	25 MO	25 TH	25 SA	25 TU
26 SU	26 TU	26 FR	26 SU	26 WE
27 MO	27 WE	27 SA	27 MO	27 TH
28 TU	28 TH	28 SU	28 TU	28 FR
29 WE	29 FR	29 MO	29 WE	29 SA
30 TH	30 SA	30 TU	30 TH	30 SU
	31 SU		31 FR	31 MO

- Certificate l'Essentiel
- Certificate la Maîtrise
- Internship
- Internship (optional)
- Makeup exam week or Break
- School closing time
- Deadline for submitting the internship report
- Graduation ceremony (date to be confirmed)

OUR SCHOOL IN RUNGIS

Accessible

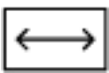
- A stone's throw from the Rungis Market
- Easy access thanks to various means of transportation

Up to date

- State-of-the-art facilities
- A brand new building bathed in light

Welcoming

- A space designed to bring people together
- Comfortable furniture and green spaces
- Indoor and outdoor food courts



2 300 sq.m



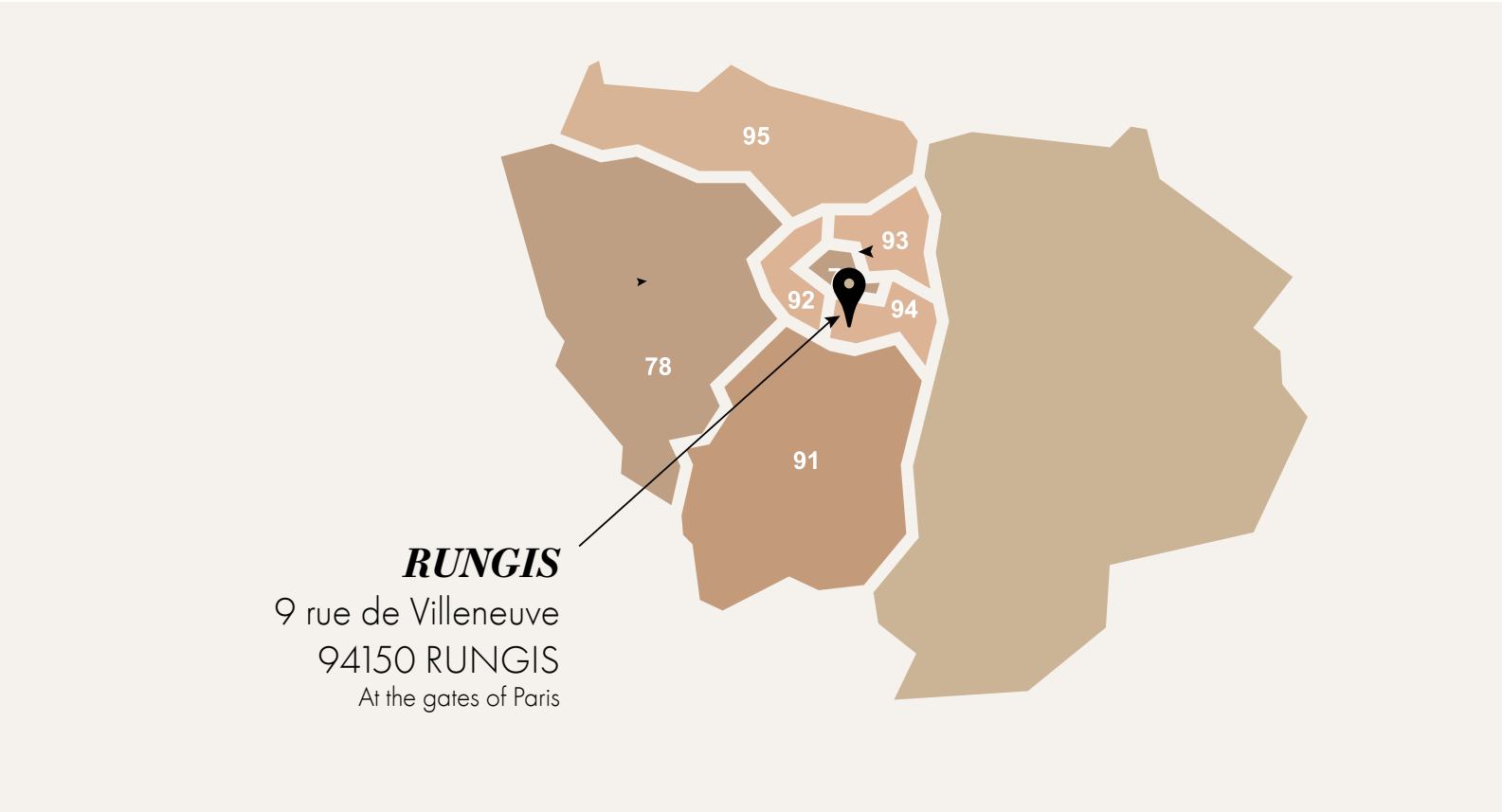
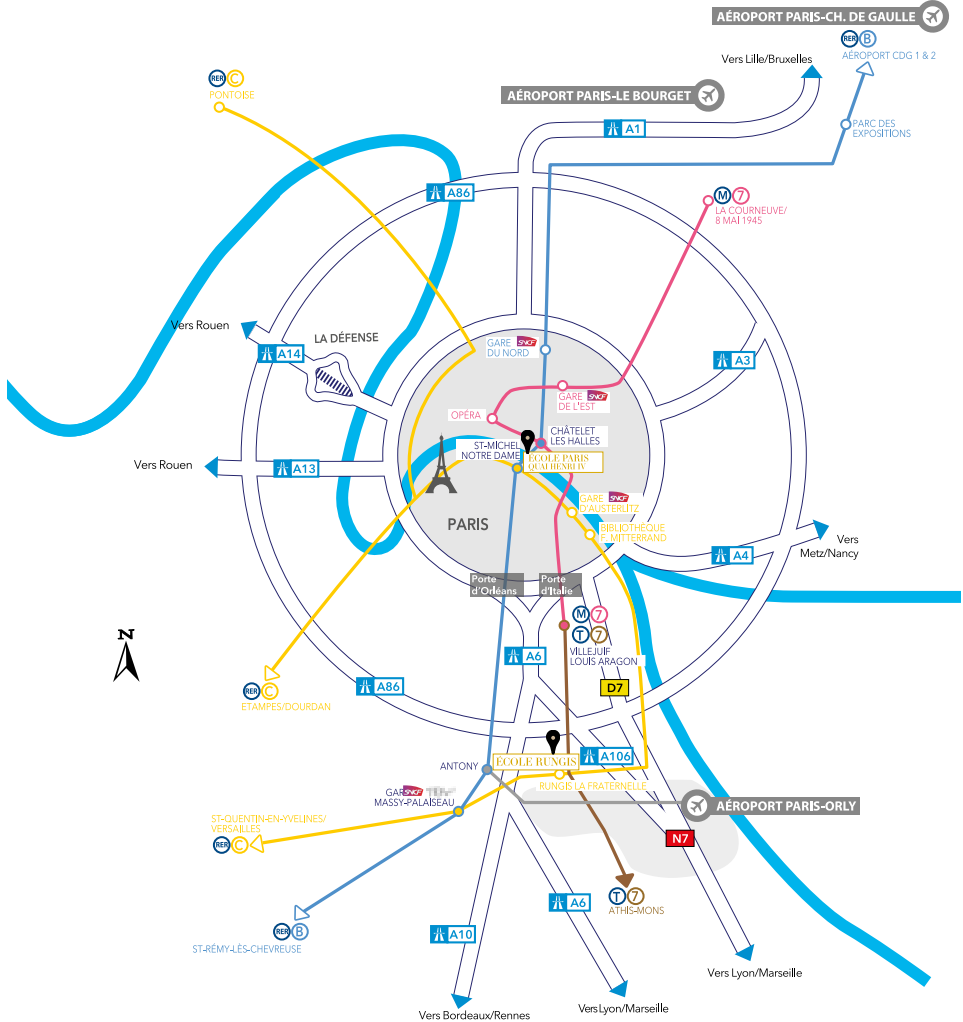
13 classrooms



400 sq.m of relaxing break areas and food services



200 sq. m of bioponic rooftop vegetable garden



CODE OF COMMITMENT

Maison Lenôtre is committed to an ongoing improvement plan based on the following principles :

- 1 Protecting the environment, preserving natural resources and fostering biodiversity
- 2 Implementing a management system to identify objectives and assess progress
- 3 Ensuring that facilities and services comply with regulations
- 4 Focusing on improving the health and safety of people
- 5 Increasing initiatives in R&D and innovation
- 6 Developing employees' skills and promoting social innovation
- 7 Encouraging our partners and suppliers to respect these commitments
- 8 Anticipating environmental needs
- 9 Promoting fair social practices
- 10 Supporting the commitments of ILO conventions (abolishing child labor and eliminating any form of forced or mandatory labor)

Our partners



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